



# DOMAINE PÉLAQUIÉ

## CÔTES-DU-RHÔNE ROUGE



VINTAGE	2022
COUNTRY	France
REGION	Southern Rhône
APPELLATION	Côtes-du-Rhône
WINE TYPE	Red
VARIETIES	60% Grenache and 40% Syrah
ORGANIC	Certified Sustainable by HVE3
VINEYARD	From the western side of the Rhone, half of the fruit comes from Laudun. The terroir of Laudun distinguishes Pélaquié from other southern Rhône appellations. The wines from this side of the river typically have higher acidity, with soils made lighter by sand mixed with clay and limestone. The sandy soils and cooler microclimate are also extremely important for the cultivation of Syrah and Viognier, which produce their finest wines in the cooler regions of the northern Rhône, 50-70 miles to the north.
SOIL	Sand mixed with clay and limestone fossils.
VITICULTURE	Certified Sustainable by HVE3
VINIFICATION	After 24 hours of maceration, the alcoholic fermentation takes place in thermo-regulated tanks during 15 days with regular pumping over. In Ganimede system steel tanks.
AGING	Minimum of six months in stainless steel tanks.
PRODUCTION	25,000 cases
ABV%	14.5%
BOTTLE UPC	608819523071

## DOMAINE PÉLAQUIÉ



Domaine Pélaquié is a family-run estate with a long history; the estate has been passed down father to son for generations, cultivating the same land all the way back to the 16th century! The current son in charge, Luc Pélaquié, has modernized the winery, all the while protecting the traditions of his ancestors. He practices sustainable viticulture, certified by

HVE, on his 100 hectares of vines located in the Côtes-du-Rhône, Laudun, Tavel, and Lirac.

The terroir of Laudun wines distinguishes them from other southern Rhône appellations. The wines from this side of the river typically have higher acidity, with soils made lighter by sand mixed with clay and limestone. This contributes a floral elegance to the wines that is quite unusual in the region. The sandy soils and cooler microclimate are also extremely important for the cultivation of the Syrah and Viognier varieties which produce their finest wines in the cooler regions of the northern Rhône (50-70 miles to the north) in sandy, clay soils.

Luc loves rich and round whites and makes them brilliantly. To accomplish whites to his satisfaction, he harvests late in October giving his whites an intense yet fresh nose and a long finish.